SHAREABLES

SIDES

HOUSE-MADE BREAD BASKET WITH LOCAL CHEESE AND JAM - $16

FRY BASKET WITH HOUSEMADE AIOLI - $10

SWEET POTATO FRY BASKET WITH HOUSEMADE HONEY MUSTARD - $10

FEATURED STARTERS

THE SISTERS *(v)* - $16
Roasted squash, bean puree, cranberry, sweet corn

WOODLAND *(v)* - $18
Hand-harvested Wild Rice patty, maple-braised mushroom

HARVEST SOUP *(v)* - $12
Squash, beans, root vegetables, fresh herbs

HARVEST SALAD - $16
Fresh greens, apple, sautéed swiss chard, roasted squash, cranberries, pepita, fresh farmer's cheese, apple vinaigrette
Add-on: Chicken Breast or Salmon $10*

ENTREES

BISON RIBEYE* - $95
Served with salted baby potatoes, chimichurri, roasted vegetables

BEEF RIBEYE* - $55
Served with salted baby potatoes, chimichurri, roasted vegetables

DUCK BREAST* - $55
Door County cherry gastrique, whipped mashed potatoes, rainbow carrots

GRILLED CHICKEN SANDWICH - $24
Wisconsin cheddar, lettuce, tomato, onion, pickle, served with french fries

BELLE STARR BBQ BRISKET BURGER* - $24
Wisconsin cheddar, lettuce, tomato, onion, pickle, served with french fries

MAPLE DUSTED SALMON* - $40
Served with potato pavé, pea purée, dill aioli

DESSERTS

SALTED CARAMEL APPLE LAYERED CRUMBLE CAKE - $10
Served with local ice cream

PUMPKIN CHEESECAKE - $12
With maple pepita crust

CANDIED SWEET POTATO CINNAMON ROLL WITH TOASTED MARSHMALLOW - $10

SIDE OF ICE CREAM - $4

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

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DRINKS

CANS - $8

Angry Orchard Apple Cider
Leinenkugel's Summer Shandy
New Glarus Totally Naked Lager
Door County Little Sister Witbier
Karben 4 Fantasy Factory IPA
New Glarus Staghorn Oktoberfest
Lake Louie Warped Speed Scotch Ale
High Noon Seltzers

COCKTAILS

ESPRESSO MARTINI - $12
Vodka, coffee liqueur, cold brew

VESPER - $14
Vodka, gin, lillet, lemon twist

FITZGERALD - $12
Gin, lemon juice, simple syrup, Angostura bitters

RUM OLD FASHIONED - $12
Aged rum, demerara, angostura bitters, orange twist

DARK N STORMY - $10
Goslings black rum, ginger beer, lime

PEAR GINGER MARGARITA - $14
Tequila, orange liqueur, pear purée, ginger syrup, lime juice

LION'S TAIL - $12
Bourbon, pimento dram, lime juice, demerara, angostura bitters

BLACK MANHATTAN - $14
Bourbon, rabarbaro, orange bitters, cherry

WINE

BUBBLES & ROSÉ

House: Los Monteros Cava - $9 / $30
Adami Prosecco - $13 / $45
House: Moulin de Gassac Rosé - $9 / $28
Arnaud Lambert Crémant de Loire Rosé - $10 / $32

WHITE

House: Moulin de Gassac blend - $9 / $28
Delaunay Sauvignon de Touraine - $10 / $39
Land of Saints Chardonnay - $14 / $54
Selbach Riesling - $14 / $45

RED

House: Moulin de Gassac Blend - $9 / $28
Folk Machine Pinot Noir - $13 / $48
G.D. Vajar Barbera - $14 / $51
Old Vine Cabernet Sauvignon - $12 / $47

N/A

MOCKTAILS

Dragonfruit Punch - $8
Mock & Co Sweet Old Fashioned - $7

N/A BEER - $6

Sierra Nevada N/A IPA
Blue Moon N/A Wheat

SODAS

Sprite, Coke, & Coke Zero - $2
Sprecher - $4
Ginger ale, Orange dream, Cherry soda
Jolly Good - $4
Root beer, Diet Fruit Punch

HAPPY HOUR *Thursday through Saturday, 4pm–5pm*

LIMITED FOOD MENU; ASK YOUR SERVER. FULL BEVERAGE MENU AVAILABLE.
All cans, house wines, and house cocktails are $1 off
Featured snack: Quesadilla with fresh tortilla, chihuahua cheese, pico de gallo $7

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